



These are a list of our sample menus, but we can create a bespoke menu to suit your event and budget. For more information please call us for a personalised quote.

STANDARD BUFFET

Homemade Scotch egg
Tempura Prawns
Duck spring rolls
Mini Homemade Pizza
Cajun or BBQ Chicken drumsticks
Honey and Mustard sausages
Homemade Quiche
Homemade Sausage Rolls



PREMIUM BUFFET

Salmon, Prawn & Dill Terrine,
Sweet Chilli & Pesto Breaded Prawns,
Smoked Salmon Bruschetta,
Crayfish Cocktail in Cucumber Pots,

Lamb Kofta Kebab,
Thai Chicken Skewers,
Sticky Barbeque & Bourbon Ribs,
Ham & Smoked Cheese Croquettes,
Parma Ham & Asparagus on Sour Dough Bruschetta,
Quiche Lorraine,
Roasted Tomato, Basil & Parmesan Quiche,
Homemade Wild Boar & Herb Sausage Rolls,
Selection of Sliced Meats,
Homemade Pork Pie



Bowl food often known as mini meals are a great alternative to a sit down buffet. Your Guests can mingle more informally
We recommend a minimum of three bowls per person



Thai chicken Curry with Jasmine Infused Rice,
Lamb Tagine with Mint Yoghurt & Harissa Couscous,
Beef Bourguignon with Sea Salted Roasted Potatoes,
Asian Pork Belly with Pak Choi & rice,
Mini Sausage & Sweet Potato Mash, Sugar Snap Peas & Gravy,
Teriyaki Beef with Mushrooms & Peppers,
Mini Steak & Ale Pie,
Chicken & Chorizo Risotto,
Mini Cottage Pie,
Meat Balls Thai with Noodles,

Sweet Chilli & Cashew nut Glazed Salmon with Sautéed Pak Choi,
Seafood Pie with a Parmesan Crust,
Tandoori Prawns with Rice & Mini Naan Breads,
Tempura Cod & Chips,
Wild Mushroom Tortellini,

DESSERTS

Mini Raspberry & White Chocolate Cheesecake,
Baby Lemon Meringue Pie,
Mini Chocolate Mousse,
Mini Mixed Berry & Apple Crumble,
Mixed Fruit Kebabs,
Baby Scones with Clotted Cream & Raspberry jam,
Baby Victoria Sponge,
Mini Berry Pavlova,

We recommend a

style of



minimum of five
canapés per
person
depending on
your event

&
Chorizo
Teriyaki Beef
Lamb Feta
Parma Ham

Bourbon
Thai crab
Smoked



Roast Beef on
Yorkshire pudding
with Glazed Parsnip
Horseradish Puree
Stuffed Mini Peppers
Endives
Burgers
Wrapped Asparagus
Turkey & Pine Nut
Parcel with Beetroot
Mayonnaise
Glazed Pork Belly
cakes with chilli dip
Salmon, Dill &

Lemon Pate
Smoked Haddock Croquettes with Pea Puree Asian
Prawn Rolls with Oriental Dip
Hot & Spicy Prawns with Red Pepper Salsa
Mini chicken tikka naans
Mini burger with caramelised onion and rocket
Wild Mushroom Choux Buns
Stilton Beignets with Grape Jelly
Roquefort & Cranberry Endives
Roasted Red Pepper Shots
Mini Vegetable Frittata
Sweet potato & Ginger Parcel

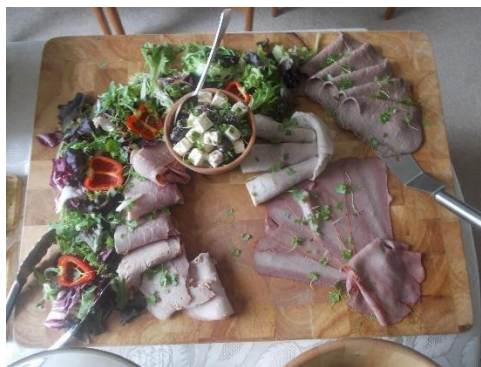
Chocolate & Honeycomb Pots
Strawberry Cheesecake
Doughnuts filled with Apple Puree
Baby crème brulee
Mini apple pie
Mini pavlova with fruit puree
Toffee apple and marshmallow kebabs

Baked Honey
Roast Ham with
Mustard
Mayonnaise



COLD FORK
BUFFET

Roast Sirloin of
Beef with
Horseradish



Poached Dressed
Salmon

Hot, Minted New
Potatoes
Mixed Leaf Salad
with Parmesan
Shavings
Two Salads of your
Choice

Selection of Rustic Breads
Olives with Dipping Oils

Choice of two desserts to be chosen from our dessert list

Chocolate & Honeycomb Pots
Strawberry Cheesecake

Doughnuts filled with Apple Puree
Baby crème brulee
Mini apple pie
Mini pavlova with fruit puree
Toffee apple and marshmallow kebabs



Our breakfast menu is brilliant for business meetings and can be delivered freshly to your offices



BREAKFAST MENU

CONTINENTAL STYLE

Freshly Baked Croissant, Danish pastry, Pain au Chocolate & Fresh Fruit Platter

HOT ROLLS

A selection of freshly made Sausage, Bacon or Egg
Choice of Bap, Ciabatta or Sliced Bread

FULL ENGLISH

Sausage, Bacon, Hash brown, Beans, Tomato, Black Pudding, Fried or Scrambled Egg Served
Buffet Style

Tea, Coffee, Fresh Juices and Cereals all available



Wedding Sample Menu

We know at Top Quality Catering that planning your wedding can be a stressful time. We take great pleasure in creating a perfect menu for your special day.

We can also provide Drinks packages please ask for further information



Starters

Diver Caught Scallop with Cauliflower Mousse & Crisp Pancetta & Broccoli Puree
Duck, Pork & Chicken Rustic Pate with Pear Compote
Rosemary & Garlic Baked Camembert with Homemade Focaccia
Trio of Bruschetta ~ Tomato, Olive & Basil -
Parma Ham & Goat`s Cheese- Grilled Courgette & Ricotta with Tzatziki

Main Courses

Halibut Bourguignon with Sautéed Spinach
Herb Crusted Rack of Lamb with Dauphinoise Potatoes
Seared Duck Breast with Sautéed Potatoes & Curly Kale, Caramelised Apples, Orange Glaze & a Parsnip Puree
Cranberry & Gorgonzola Stuffed Chicken Breast wrapped in Pancetta with Fondant Potato Beetroot, Onion & Goat`s Cheese Tart served on a Rocket Salad

Chocolate & Honeycomb Mousse
Cup Cake Tower
Trio of cheesecakes
Chocolate and espresso mousse
Strawberry and Pink Champagne Jelly
Mango Parfait with passion fruit sorbet

Top Quality CATERERS



ATERNOON and HIGH TEA

Selection of Finger Sandwiches:

Cucumber & Cream Cheese
Smoked Salmon
Honey Roast Ham Egg
Mayonnaise & Cress

A selection of three Freshly Baked Tarts or Cakes from the list below

Cake selection

Victoria Sponge
Lemon Drizzle
Carrot Cake
Chocolate Brownie
Hazelnut Shortbread
Fondant Fancies
Strawberry Tarts
Chocolate Éclair
Egg custard Tart
Homemade Scones with clotted cream and preserves
Unlimited Tea and Coffee and a glass of Prosecco

Any of these cakes can be added to our other menus